

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

GSO EMILK (2012) (English): Evaporated Milk



BLANK PAGE



هيئة التقييس لدول مجلس التعاون لدول الخليج العربية

GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع: نطاي

GSO 05 /FDS .../2012

الحليب المبخر

Evaporated milk

Prepared by:

Gulf technical committee for sector standard of food and agricultural products

This document is a draft Gulf Standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred it as a Gulf Standard, until approved by the Board of Directors .

ICS: 67.100.10

FOREWORD

The Gulf Standardization Organization for GCC (GSO) is a regional Organization which consists of the national organization for Standards and Metrology in GCC. and its duties are emphasized on the preparation of standards specifications through specialized technical committees.

The GSO through its technical committee program TC NO .5 (Technical Committee of food and agricultural products) has prepared GSO "Evaporated milk". The Draft Standard has been prepared by (State of Qatar) in Arabic and English language. This standard has been prepared after review the Arabic, foreign, International standards and related complied references.

The standard has been approved as Gulf technical regulation by GSO Board of Direction in its meeting No.... /..... Held on .../.../.../H, /.../G

Evaporated milk

1-Scope:

This Gulf Standard is concerned with evaporated milk, intended for direct human consumption or further processing.

2-Complementary Standards:

- 2.1 GSO 9" Labeling of prepackaged food stuffs".
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs".
- 2.3 GSO 21" Hygienic regulations for food plants and their personnel" .
- 2.4 GSO 22" Methods of test for coloring matters used in food stuffs".
- 2.5 GSO 150" Expiration periods of food products" .
- 2.6 GSO 168" Conditions of stores facilities for dry and canned food stuffs".
- 2.7 GSO 383, 383" Maximum limits for pesticide residues in agricultural and food products- Parts 1, 2".
- 2.8 GSO 569" Methods of sampling for milk and milk products" .
- 2.9 GSO 570" Methods for physical and chemical test for milk".
- 2.10 GSO 571" Methods of microbiological test for treated liquid milk" .
- 2.11 GSO 839" Food packages- Part 1: General requirements".
- 2.12 GSO 841" Maximum limits for mycotoxins permitted in food and animal feeds- Aflatoxins".
- 2.13 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part1".
- 2.14 GSO 998" Methods for the detection of permissible radionuclide in food stuffs- Part 1: Gamma spectrometry analysis: A-C_s- 134, C_s 137".
- 2.15 GSO 1016" Microbiological criteria for food stuffs" .
- 2.16 GSO 1694" General rules for food hygiene" .
- 2.17 GSO/CAC 192" General Standard for food additives" .
- 2.18 GSO/CAC 193" General Standard for contaminants and toxins in food and feed"
- 2.19 GSO/CAC 229" Analysis of pesticide residues: Recommended methods".

2.20 GSO/CAC/RCP 57" Code of hygienic practice for milk and milk products".

2.21 GSO/CAC/MRL 2 "Maximum residue limits for veterinary drugs in food".

3-Definitions:

3.1 Evaporated milk:

Is a product which can be obtained by the partial removal of water from milk by heat, or any other process which leads to a product of the same composition and

characteristics . The fat and /or protein content of the milk may have been adjusted, by the addition and/ or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

3.2 Milk retentate:

Is a product obtained by concentrating milk protein by ultra filtration of milk, partly skimmed milk, or skimmed milk .

3.3 Milk permeates:

Is a product obtained by removing milk proteins and milk fat from milk, partly skimmed milk, or skimmed milk by ultra filtration .

4-Requirements:

The following shall be met in the product:

4.1 All raw materials shall be complying with Gulf Standards specific to each.

4.2 The production shall be carried out according Gulf Standards stated in Items (2.3, 2.16, and 2.20).

4.3 The product shall be free from big products and its derivatives and all the contradicts Islamic law.

4.4 The product shall be manufactured from the following milk products: milk, milk powder and cream, cream powder and milk fat products.

4.5 The following milk products are allowed for protein adjustment purposes:

- Milk retentat
- Milk permeate
- Lactose

4.6 The composition of evaporated milk shall be according to Table (1):

Table (1)

Composition of evaporated milk

	Evaporated milk	Evaporated skimmed milk	Evaporated partly skimmed milk	Evaporated high- fat milk
Milk fat content	7.5 % m/m(Minimum)	1 % m/m(Maximum)	More than 1% and less than 7.5% m/m	15 % m/m (Minimum)
Minimum milk solids content*	25 % m/m	20 % m/m	20 % m/m	11.5 % m/m
Minimum milk protein in milk solids-not-fat content*	34% m/m	34% m/m	34% m/m	34% m/m

*The milk solids and milk solids- not- fat content include water of crystallization of the lactose.

4.7 Acidity content of the product shall not exceed 0.4% calculated as lactic acid.

4.8 The following permissible to add:

4.8.1 Potable water, Sodium chloride.

4.8.2 Without prejudice to what mentioned in Gulf Standard stated in Item (2.17), only those food additives listed in Table (2), may be used within the limits specified against each:

Table (2)

Allowed food additives

INS no.	Purpose	Permitted food additive	Maximum level
508 509	Firming agents	Potassium chloride Calcium chloride	2000 ppm singly or 3000 ppm in combination, expressed as anhydrous substances
331 332 333	Stabilizers	Sodium citrates Potassium citrates Calcium citrates	2000 ppm singly or 3000 ppm in combination, expressed as anhydrous substances
170 339 340 341 450 451	Acidity regulators	Calcium carbonate Sodium phosphate Potassium phosphate Calcium phosphate Diphosphates Triphosphates	2000 ppm singly or 3000 ppm in combination, expressed as anhydrous substances
452 500 501		Polyphosphate Sodium carbonate Potassium carbonate	
407	Thickener	Carrageenan	150 ppm
322	Emulsifier	Lecithins	Limited by GMP

4.9 Contaminants content shall not exceed to what mentioned in Gulf Standard stated in Item (2.18).

4.10 Contaminating metallic elements shall not exceed the following (PPm):

Mercury	0.5
Arsenic	1
Lead	2
Copper	1
Zink	250 in case of metallic containers

4.11 Aflatoxins content in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.12).

4.12 Pesticide residues content in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.7).

4.13 veterinary drugs residues in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.21).

4.14 Microbiological criteria in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.15).

4.15 Contaminants radioactivity level for the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.11).

5. Sampling:

Samples shall be taken according to Gulf Standard stated in Item (2. 8).

6. Methods of examination and test:

All necessary tests stated in Gulf Standards mentioned in Items (2.2, 2.4, 2.9, 2.10, 2.14) shall be carried out on the representative sample taken according to Item (5), to determine the compliance of the product for the requirements of this Standard.

7. Packaging, transportation and storage:

7.1 Packaging:

Without prejudice to what mentioned in Gulf Standard stated in Item (2.11), the product shall be packed automatically, to ensure not contamination, and in clean and sterilized containers not lead to alter product properties.

7.2 Transportation:

7.2.1 Means of transportation shall be approved from control authorities and not previously used in transportation any toxic or harmful substances.

7.2.2 Sterilized and automatic well sealed products shall be transport at temperature not exceed 30°C.

7.2.3 Unsterilized products shall be transport at temperature ranged from 0-5°C.

7.3 Storage:

Used stores shall be well ventilated and far from heat and contamination sources, and shall be comply with Gulf Standard stated in Item (2.6).

8. Labeling:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.5), the following shall be declared on the label of containers:

8.1 Product name: As mentioned in Item (4.6).

8.2 Fat content.

8.3 Protein content.

8.4 Evaporated partly skimmed milk may be designated "evaporated semi-skimmed milk" if the milk fat content ranged between 4.0- 4.5 %and the minimum milk solids is 24% m/m.

8.5 In the case of process the product from reconstituted milk, the name of the product shall be follow with clear write and with the same size for the letters used in writing the name of the product, with the statement "processed from dried milk" or others, according to the kind of milk used.

8.6 Kind of animal from which the milk produced.